

## **AMENDMENTS TO THE CLAIMS**

**1. (Currently Amended)** An O/W emulsion comprising 10 to 50% by weight of a fat ingredient, 10 to 50% by weight of water and 10 to 70% by weight of non-fat solids, wherein the proportion of non-fat milk solids or non-fat cacao solids in the non-fat solids is 5 to 50% by weight.

**2. (Cancelled)**

**3. (Currently Amended)** The O/W emulsion according to claim 1, wherein fat in the fat ingredient ~~comprises~~ is a hard butter, or contains SUS triglycerides represented by SUS (S: saturated fatty acid, U: unsaturated fatty acid free from a trans isomer).

**4. (Original)** The O/W emulsion according to claim 1, which is to be used for addition to an aqueous composition.

**5. (Original)** The O/W emulsion according to claim 4, wherein the aqueous composition is a milk product.

**6. (Currently Amended)** The O/W emulsion according to claim 4, wherein the aqueous composition is ~~a whipping fat composition~~ cream.

**7. (Original)** The O/W emulsion according to claim 1, which is to be used by whipping.

**8. (Original)** A process for producing a diluted O/W emulsion, which comprises adding the O/W emulsion according to claim 1 to an aqueous composition.

**9. (Original)** The process according to claim 8, wherein the aqueous composition is a milk product.

**10. (Currently Amended)** The process according to claim 8, wherein the aqueous composition is ~~a whipping fat composition~~ cream.

**11. (Original)** A process for producing a whipped fat composition, which comprises adding the O/W emulsion according to claim 1 to an aqueous composition and whipping the resulting mixture.

**12. (Original)** A process for producing a whipped fat composition, which comprises whipping the O/W emulsion according to claim 1.